

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (currently amended) Method to enhance the specific fat note in the mouthfeel of a food ~~with a reduced amount of fat~~ comprising at least 25% w/w less fat per fixed amount of food than the corresponding full-fat food, which corresponding full-fat food is defined as an appropriate reference food as defined in 21 CFR 101.13 (j)(1)(i)(B) and 101.13(j)(1)(ii)(A)(B), ~~making it more similar to mouthfeel of the corresponding full fat food by not providing any taste or specific note of a yeast extract itself~~ by addition to ~~[[the]]~~ said food of a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides making it more similar to the mouthfeel of the corresponding full-fat food by not providing any taste or specific note of the yeast extract itself.

2. (currently amended) Method to enhance the specific fat note in the mouthfeel of a food ~~with a reduced amount of fat~~ comprising at least 25% w/w less fat per fixed amount of food than the corresponding full-fat food, which corresponding full-fat food is defined as an appropriate reference food as defined in 21 CFR 101.13 (j)(1)(i)(B) and 101.13(j)(1)(ii)(A)(B), ~~making it more similar to the mouthfeel of the corresponding full fat food by not providing any taste or specific note of a yeast extract itself~~ by addition to ~~[[the]]~~ said food of a yeast extract comprising free amino acids and between 10 and 50% w/w of 5'-ribonucleotides making it more similar to the mouthfeel of the corresponding full-fat food by not providing any taste or specific note of a yeast extract itself.

3. (previously presented) Method according claim 1 wherein the yeast extract comprises 5'-guanine mono phosphate (5'-GMP) and optionally 5'-inosine mono phosphate (5'-IMP) in a total amount of at least 4% w/w.

4. (previously presented) Method according to claim 1 wherein the degree of protein hydrolysis in the yeast extract is at most 50%.

5. (previously presented) Method according to claim 3, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 3.5.

6. (previously presented) Method according to claim 3 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 12.

7. (previously presented) Method according to claim 1 wherein the yeast extract comprises an amount of sodium chloride of at most 8% w/w based on yeast extract dry matter.

8. (original) Food with a reduced amount of fat with an improved fat note in the taste and/or in the aroma and/or in the mouthfeel obtainable by adding to a food with a reduced amount of fat a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides.

9. (original) Food according to claim 8, which is a dairy product.

10. (original) Food according to claim 8, which is a bakery product.

11. (canceled).

12. (previously presented) Method according to claim 2 wherein the yeast extract comprises 5'-ribonucleotides in a range of between 10 and 40% w/w.

13. (previously presented) Method according to claim 2 wherein the yeast extract comprises 5'-ribonucleotides in a range of between 10 and 30% w/w.

14. (previously presented) Method according claim 3 wherein the yeast extract comprises 5'-GMP and optionally 5'-IMP in a total amount of between 5 and 25% w/w.

15. (previously presented) Method according claim 3 wherein the yeast extract comprises 5'-GMP and optionally 5'-IMP in a total amount of between 5 and 20% w/w.

16. (previously presented) Method according claim 3 wherein the yeast extract comprises 5'-GMP and optionally 5'-IMP in a total amount of between 5 and 15% w/w.

17. (previously presented) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 5 and 45%.

18. (previously presented) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 10 and 45%.

19. (previously presented) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 20 and 45%.

20. (previously presented) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 30 and 45%.

21. (previously presented) Method according to claim 5, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 3.

22. (previously presented) Method according to claim 5, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 2.5.

23. (previously presented) Method according to claim 5, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 2.

24. (previously presented) Method according to claim 6 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 8.

25. (previously presented) Method according to claim 6 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 6.5.